

Terrestrial Animal Health Standards Commission Report

March 2008

APPENDIX 3.6.5.

GUIDELINES ~~FOR~~ ON THE INACTIVATION OF THE AVIAN INFLUENZA VIRUS

Article 3.6.5.1.

Eggs and egg products

The following times for industry standard temperatures are suitable for the inactivation of highly pathogenic notifiable avian influenza (HPNAI) virus present in eggs and egg products:

	Temperature (°C)	Time
Whole egg	60	188 seconds
Whole egg blends	60	188 seconds
Whole egg blends	61.1	94 seconds
Liquid egg white	55.6	870 seconds
Liquid egg white	56.7	232 seconds
10% salted yolk	62.2	138 seconds
Dried egg white	67	0.83 days
Dried egg white	54.4	21.38 days

The listed temperatures are indicative of a range that achieves a 7-log kill. Where scientifically documented, variances from these times and temperatures may also be suitable when they achieve the inactivation of the virus.

Article 3.6.5.2.

Meat

A procedure which produces a core temperature of 70°C for 3.5 seconds is suitable for the inactivation of HPNAI virus present in meat.

	Temperature (°C)	Time
Poultry meat	60.0	507 seconds
	65.0	42 seconds
	70.0	3.5 seconds
	73.9	0.51 seconds